

SAM'S SWISS BASLER LACKERLI (SPICED HONEY COOKIES)

I love these cookies because they are so unique—from the nutty, honey flavor to the dense chewy texture—the Swiss know how to do it right!

PREP TIME: 20 minutes

COOK TIME: 30 minutes

SERVINGS: 42 cookies

INGREDIENTS

For dough:

- 3 c. bleached all-purpose flour
- 2 tsp. cinnamon
- ½ tsp. ground cloves
- ½ tsp. freshly grated nutmeg
- 1 tsp. baking powder
- ½ teaspoon baking soda
- 1 c. honey
- 1 c. granulated sugar
- 2 tbsp. kirsch
- ½ c. finely chopped candied orange peel (about 3 oz.)
- 1 ½ c. whole natural almonds (about 8 oz.), chopped very fine but not ground

For glaze:

- 1 tbsp. water
- ¼ c. granulated sugar
- 1 tbsp. confectioners' sugar

DIRECTIONS

1. Preheat oven to 325 degrees F. Line bottom and sides of a buttered jelly-roll pan, 10.5x15.5x 1 inch deep, with foil and butter.

Make dough:

2. In a bowl, whisk together flour, spices, baking powder and baking soda. In a large heavy saucepan heat honey and granulated sugar over moderately low heat, stirring just until sugar is dissolved. Remove pan from heat and stir in kirsch, orange peel, and almonds. Stir in flour mixture and cool dough 5 minutes.

3. With floured hands, press dough evenly into pan. Put dough in oven and immediately reduce temperature to 300 degrees F.

4. Bake dough 25-30 minutes, or until firm but not dry or hard, and cool in pan on a rack. Invert baked dough onto a cutting board. Discard foil and invert baked dough.

Make glaze:

5. In a small saucepan, heat water with granulated sugar over moderately low heat, stirring just until sugar is dissolved. Sift in confectioners' sugar and stir until combined well.

6. Pour hot glaze on baked dough and brush evenly over dough, brushing continuously until glaze crystallizes and whitens. Let glazed dough stand 10 minutes.

7. Trim off and discard edges of dough and cut into bite-sized rectangles.